



ESTET

**EMBEDDING SUSTAINABILITY SKILLS IN TOURISM
EDUCATION AND TRAINING**

Project No. : 2020-1-PL01-KA202-081845

ESTET Learning Block	Green Skills for the Economy		
Service Learning Project Title	Circularity from dish to the field and back again	SLP Code	SLP 3.6
Type of resource	Service Learning Project (SLP)	Type of learning	Self-directed learning
Duration of Activity (in minutes)	1/2 days of field work	Learning Outcome	<ul style="list-style-type: none"> ● Practical knowledge on on-site recycling in tourism establishments ● Improve critical analytical skills through direct contact with real cases ● Use the knowledge acquired in the professional field ● Raise awareness on economic, green and inclusive growth.
Aim of Service Learning Project?	<p>While the circular economy goes right back to the beginning to prevent waste and pollution from being created, recycling begins at the end of a product's lifecycle. Recycling is the last step in the hierarchy based on the three, four and even 9 R rule.</p> <p>Onsite recycling means recycling operations where the processing of recyclable materials occurs on the same site or under the same ownership from where the recyclable materials are generated. Onsite composting is an example of onsite recycling, a sustainable alternative to recycle food waste generated in canteens, restaurants, buffets, etc. and turn it into a valuable fertilizer.</p> <p>The aim of this activity is to provide learners a practical example of an initiative that promotes the onsite recycling, specifically by composting onsite.</p> <p>Learners will gain an invaluable work experience as well as key transferable skills, understood as the competencies that can be applied across a range of different areas of the sustainable tourism.</p> <p>The selected case study is an example of a hotel's restaurant that turns food waste into organic fertiliser onsite.</p>		
Introduction	<p>It is estimated than around 12% of the total food waste in Europe is generated in tourist establishments such as restaurants, hotels, camping sites, and other similar places.</p> <p>Advance waste management systems include composting actions at the point of waste generation. Food waste from the kitchen, green waste from gardens, green roofs, etc. such as plant cuttings, leaves and dead plants can be mixed and composted, which is actually necessary to obtain a good compost.</p> <p>Onsite composting could be implemented at hotel level and other establishments providing food and beverage addressed to tourists.</p>		

	<p>For tourist establishments with sufficient space outside there exist compost bins that facilitate the degradation of organic waste into a high-quality compost. In case outdoor composting cannot be carried out due to limited space available, there are other options to undertake onsite composting, such as the use of electric composters.</p> <p>The resulted compost can be used as a fertilizer in green roofs, decorative plants, urban gardens, etc. providing an additional benefit to the establishment together with the decrease in organic waste disposed. This is of great importance for establishments growing their own plants and food, as it implies cost savings in fertilizers and it contributes to closing the nutrients' cycle (returning nutrients from vegetables and fruits back to the soil). In addition, compost could be sold in the market or donated to community gardens (using public/private areas), farmers associations, restaurant employees, non-profit organisations, etc.</p>
<p>Challenge</p>	<p>Food waste is an issue of importance to global food security and good environmental governance, directly linked with environmental, economic and social impacts.</p> <p>The challenge of this SLP is to provide practical and feasible tools, under the umbrella of onsite recycling, contributing to the sustainable management of tourist establishments.</p> <p>Many tourist establishments are now opting for composting onsite and transforming food waste into organic fertilisers. The example used here to illustrate this trend in a French hotel that was awarded with the Green Key certification which meet a set of high standard environmental requirements.</p> <p>Visit French Hotel turns food waste into organic fertiliser</p>
<p>Assignment</p>	<p>After virtually visiting, studying and understanding this initiative, you could find a similar initiative near you live and/or study, and/or work. Contact them to organise a visit in group to better understand their project. Use the following items to guide your field work:</p> <ul style="list-style-type: none"> - The inspiration, the beliefs, origin of starting this new approach and business model - The main barriers and how they are/were overcome - The benefits in terms of economy, social, environmental - The stakeholders involved from the beginning - The success factors - The areas for improvement <p>After visiting the initiative prepare and write a short document summarising:</p> <ul style="list-style-type: none"> - Lessons you have learnt - How will you promote this type of solution to manage food waste in tourist establishments? - The key steps to success by implementing onsite waste strategies.

